



BUTTERNUT SQUASH & SPINACH MACARONI CHEESE

INGREDIENTS

- 1 large butternut squash, peeled & cubed
- 6 tsp oil
- 400g macaroni or pasta of choice
- 25g butter
- 25g flour
- 2 tsp mustard
- 400ml whole milk
- 150 grated cheddar
- 150g Parmesan
- 250g baby spinach
- Black pepper

SERVINGS

- Serves 14-16

DIRECTIONS

- 01** Pre-heat oven at 190C/170 fan/ gas 6
- 02** Place butternut squash cubes and oil in roasting tray and cook until soft. Cook pasta accordingly and drain
- 03** Melt butter in large saucepan, turn off heat and add flour and mix to form a roux. Turn heat on again low and slowly add the milk whisking until the sauce has thickened, stirring constantly
- 04** Take off heat and mash in half of the cooked squash, half the Parmesan & cheddar. Season with black pepper and add the cooked pasta and remaining cooked squash cubes to the sauce. Fold in the spinach until wilted
- 05** Pour into oven dishes and top with the remaining cheese & Parmesan. Cook in oven until cheeses have melted and pasta is 75C +